

# Roasted Kohlrabi

*From – allrecipes.com*

4 kohlrabi bulbs, peeled  
1 Tbsp olive oil  
1 clove garlic, minced  
salt and pepper to taste  
1/3 cup grated Parmesan cheese

- Preheat oven to 450 degrees.
- Cut kohlrabi into 1/4” thick slices, then cut each of the slices in half.
- Combine olive oil, garlic, salt and pepper in a large bowl.
- Toss kohlrabi slices in the olive oil mixture to coat.
- Spread kohlrabi in a single layer on a baking sheet.
- Bake until browned, 15 to 20 minutes, stirring occasionally in order to brown evenly.
- Remove from oven and sprinkle with Parmesan cheese.
- Return to the oven to allow the Parmesan cheese to brown, about 5 minutes.
- Serve immediately.



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